

Coffee

By Five Sense

Espresso, Ristretto, Piccolo	\$3.50
Cappuccino, Flat White, Latte, Long Black	\$3.70 / L \$4.30
Mocha,	\$4.10
Affogato, Iced Coffee, Iced Chocolate	\$6.70
Iced Latte, Iced Long Black	\$4.70 \$4.50
Vietnamese Iced Coffee	\$6.70
Soy, Almond, Coconut, Macadamia Milk	\$70c
Caramel, Vanilla, Hazelnut	\$70c
Decaf, Extra Shot	\$50c

* Weekly single origin showcase available

Protein Shakes

30g Raw Whey Protein

Peanut Butter	\$9.50
Peanut butter, cocoa, oats, banana	

Coffee	
Double shot espresso, banana, cacao, chia seeds	

Mixed Berry and Dates	
Berries, dates, vanilla, wheat germ	

Coconut and Almond	
Coconut, and Almond Milk, almond butter, banana, shredded coconut	

Non-Coffee Drinks

Hot Chocolate	\$3.70/ L \$4.30
Organic Turmeric Latte	\$5.00
Matcha Latte	\$5.50
Iced Matcha Latte	\$7.50

Smoothies

Berry Field	\$8.00
Strawberry, raspberry, blueberry, banana, honey, low-fat milk, yoghurt	
Mango Madness	\$8.00
Mango, Mango nectar, honey, low-fat milk, yoghurt	
Power Brecky	\$8.00
Muesli, banana, honey, low-fat milk, yoghurt, wheat germ	
Busy Body	\$8.00
Banana, strawberry, pineapple, honey, low-fat milk, yoghurt	

Tea

Masala Chai Tea or Latte	\$4.70
Authentic Indian spiced tea, warming & tantalizing	
Good Morning	
Bright Ceylon, malty Assam & deep complex Yunnan	
Blue flower Earl Grey	
Assam, java, Qi Men, bergamot essence with bright citrus	
Darjeeling	
Single origin black tea, muscatel flavour & a hint of citrus	
Cloud and Mist	
Organic savoury green tea, hints of macadamia & sweet grape	
Silver Jasmine	
A fragrant Chinese green tea, aromatic & luxurious	
Organic Peppermint	
Highest grade, bright & green, whole peppermint leaves	
Heal	
Herbal infusion of calendula petals, lemongrass, mint & fennel seeds	
Chamomile	
Simple single origin tonic with notes of chrysanthemum, marigold and honey	

Fresh Juice

Orange/ Apple	\$7.00
Mix and Match	\$7.50
Apple, Orange, Celery, Carrot, Pineapple [max 4 choices]	
<u>Juice Cocktail</u>	\$8.00
Morning After	
Celery, carrot, apple, orange, ginger	
Kick Start	
Carrot, apple, orange, beetroot	
Detox	
Kale, celery, apple, cucumber, coconut water	
Add-ons	
Turmeric	\$2.00
Ginger	\$2.00

Bottle Drink

Coke/ Coke Zero	\$4.00
Sparkling water 250ml	\$4.00
750ml	\$6.50
Spring water 600ml	\$3.00

*** Le Monde Café. Uses only the best local produce. Coffee and products sourced from our carefully selected suppliers including

- * Coffee - Five senses
- * Milk – Procal, Milklab, Bonsoy
- * Bread – Brasserie, Sonoma
- * Veg – Thompson Fresh
- * Specialty – Food Link



@lemondecafe

6.30am-4pm Weekdays (kitchen close @2.45pm)

7am-2pm Saturday

All-Day Breakfast

Serve until 2:35pm weekdays
2:00pm Sat

Toast & Spreads

- Sourdough, Miche \$6.00
- Gluten-Free \$7.50
- Choice of house-made mix berry jam, butter, peanut butter, vegemite
- W** Smashed avocado, Danish feta and chia seeds +\$4.00

Egg Your Way \$11.50

2 free-range eggs of your choice poached, fried, scrambled serve with sourdough toast and butter

Bircher Muesli \$13.50

Grilled vanilla peach, seasonal fruits, and low-fat yogurt

Granola Bowl \$14.50

Berry yogurt, toasted coconut flake, house-made granola, and seasonal fruits

Mushrooms croissant \$15.50

Sautéed mushrooms, spinach, sliced cheese, scramble eggs, croissant

Morning Burger \$15.50

Maple glazed bacon, cheesy omelette, caramelized onion, baby rocket and chili aioli on a toasted brioche bun

Good Avo \$15.00

Seasoned avocado, grilled halloumi, and pesto served with poached egg and toasted sourdough

Cheese Omelette \$16.50

Eggs mix, bacon, baby spinach, mushrooms, parmesan cheese

Feta Scrambled eggs \$16.50

Baby spinach, mixed mushroom, crumbled feta cheese, sourdough toast

Hello Benny \$18.50

Toasted sourdough topped with poached eggs, smashed avocado; Grilled asparagus & saffron hollandaise
Choice of

Ham, Bacon or Smoked Salmon

Big Breakfast \$21.50

Mushroom, 2 free-range eggs, spinach, Hash Brown, bacon, and sourdough toast

Le Monde Cafe Classic

Truffled Poached Eggs \$18.00

Grilled halloumi, confit tomato, avocado with white truffle oil on toasted miche

Crunch Potato Rosti \$18.50

Roast cherry tomato, feta, spinach, poached egg, saffron hollandaise, and crushed pistachios
Choice of **smoked salmon or house-smoked bacon**

Gourmet Angus Beef Burger \$16.50

Angus Beef Pattie, sliced cheese, pickled cucumber, lettuce, tomatoes, Russian sauce on a toasted brioche bun

Dessert

Hot Cake \$17.50

Mix berries jam, mascarpone, fresh fruits, roasted almonds, maple syrup, Icing sugar

French toast \$17.50

Brioche on Custard mix, lemon honey ricotta cheese, roasted pistachios, fresh fruits, maple syrup

Extra and Sides

smoked salmon / black forest bacon / honey light ham \$5.50

sautéed spinach / grilled tomato / mushroom / danish feta / avocado / haloumi cheese / Hash Brown \$4.00

anyway eggs / gluten free bread / slice of toast / yoghurt / aioli / saffron hollandaise / parmesan \$3.50

Lunch

Start from 11am

Pasta

Creamy Mushrooms \$17.50

Mushrooms, garlic, onion, parmesan cheese, butter, heavy cream, parsley, vegetable stock

Chicken Linguine \$17.50

W tomato ragu, parmesan cheese, rocket, basil, and olive oil

Sambo

Reuben \$15.50

Corned beef brisket, Swiss cheese, Russian dressing and sauerkraut on sourdough

Grilled Haloumi \$15.00

W Spanish onion jam, baby rocket, basil, toasted almond and mayo on miche

Vege Bowls

Roasted Pumpkin Salad \$17.00

Roasted pumpkin, baby spinach, cherry tomatoes, baby radish, feta cheese, sun flower seeds, balsamic dressing

Quinoa and poached chicken \$17.00

Mixed green, avocado, radish, cherry tomato, shaved parmesan with chive dressing

Roasted Vege and brown Rice \$17.00

Grilled halloumi, pumpkin, beetroot, zucchini, carrot, rocket, toasted walnut, and cashew pesto

Add-ons

Poached chicken \$3.50

* Please ask our friendly staff or check blackboard for daily special

*** Additional cost may apply for any variations



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